



Main Dishes

Corn Cakes & Eggs with Smoked Salmon & Caviar

2 small slices (1/2 oz. each) Smoked Salmon
1-4" Corn Cake - see recipe
1 Sunny Side Up Davidson's Safest Choice™ Pasteurized Shell Egg
1 TBSP Tarragon Crème Fraiche - see recipe
1/4 tsp Sevruga Caviar
Chives to garnish cut in 3/4" bias cut sticks

1. Place Corn Cake in center of plate.
2. Top with Sunny Side Up egg.
3. Garnish edges of Corn Cake with smoked salmon at 10 and 2 o'clock.
4. Place a dollop of Tarragon Crème Fraiche at 4 o'clock and top with Caviar.
5. Sprinkle lightly with chives and serve immediately.

Yield: 1 serving

